Atefe Rezaei

List of Publications by Year in descending order

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ATEEE DEZAEL

#	Article	IF	CITATIONS
1	Nanoencapsulation of hydrophobic and low-soluble food bioactive compounds within different nanocarriers. Food Hydrocolloids, 2019, 88, 146-162.	10.7	347
2	Application of Cellulosic Nanofibers in Food Science Using Electrospinning and Its Potential Risk. Comprehensive Reviews in Food Science and Food Safety, 2015, 14, 269-284.	11.7	186
3	Fractionation and some physicochemical properties of almond gum (Amygdalus communis L.) exudates. Food Hydrocolloids, 2016, 60, 461-469.	10.7	102
4	Evaluation of Release Kinetics and Mechanisms of Curcumin and Curcumin-β-Cyclodextrin Inclusion Complex Incorporated in Electrospun Almond Gum/PVA Nanofibers in Simulated Saliva and Simulated Gastrointestinal Conditions. BioNanoScience, 2019, 9, 438-445.	3.5	80
5	Fabrication of electrospun almond gum/PVA nanofibers as a thermostable delivery system for vanillin. International Journal of Biological Macromolecules, 2016, 91, 536-543.	7.5	72
6	<p>Improving the solubility and in vitro cytotoxicity (anticancer activity) of ferulic acid by loading it into cyclodextrin nanosponges</p> . International Journal of Nanomedicine, 2019, Volume 14, 4589-4599.	6.7	68
7	Opportunities and challenges for the nanodelivery of green tea catechins in functional foods. Food Research International, 2021, 142, 110186.	6.2	63
8	Co-encapsulation of probiotics with prebiotics and their application in functional/synbiotic dairy products. Critical Reviews in Food Science and Nutrition, 2022, 62, 2470-2494.	10.3	52
9	Encapsulation of curcumin using electrospun almond gum nanofibers: fabrication and characterization. International Journal of Food Properties, 2018, 21, 1608-1618.	3.0	37
10	A study on the release kinetics and mechanisms of vanillin incorporated in almond gum/polyvinyl alcohol composite nanofibers in different aqueous food simulants and simulated saliva. Flavour and Fragrance Journal, 2016, 31, 442-447.	2.6	34
11	Colloidal carriers of almond gum/gelatin coacervates for rosemary essential oil: Characterization and in-vitro cytotoxicity. Food Chemistry, 2022, 377, 131998.	8.2	22
12	Limonene loaded cyclodextrin nanosponge: Preparation, characterization, antibacterial activity and controlled release. Food Bioscience, 2021, 42, 101193.	4.4	21
13	Characterization and Antibacterial Activity of Encapsulated Rosemary Essential Oil within Amylose Nanostructures as a Natural Antimicrobial in Food Applications. Starch/Staerke, 2021, 73, 2100021.	2.1	19
14	Addition of milk to coffee beverages; the effect on functional, nutritional, and sensorial properties. Critical Reviews in Food Science and Nutrition, 2022, 62, 6132-6152.	10.3	18
15	Incorporation of thyme essential oil into the β-cyclodextrin nanosponges: Preparation, characterization and antibacterial activity. Journal of Molecular Structure, 2021, 1241, 130610.	3.6	16
16	Targeting foodborne pathogens via surface-functionalized nano-antimicrobials. Advances in Colloid and Interface Science, 2022, 302, 102622.	14.7	16
17	Design and formulation of nano/micro-encapsulated natural bioactive compounds for food applications. , 2021, , 1-41.		11
18	Release of bioactive compounds from delivery systems by stimuli-responsive approaches; triggering factors, mechanisms, and applications. Advances in Colloid and Interface Science, 2022, 307, 102728.	14.7	11

#	Article	IF	CITATIONS
19	Loading ferulic acid into β-cyclodextrin nanosponges; antibacterial activity, controlled release and application in pomegranate juice as a copigment agent. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2022, 649, 129454.	4.7	7
20	Preparation of soluble complex carriers from Aloe vera mucilage/gelatin for cinnamon essential oil: Characterization and antibacterial activity. Journal of Food Engineering, 2022, 334, 111160.	5.2	6
21	Possible health risks associated with nanostructures in food. , 2021, , 31-118.		2